

McCormick & Schmick's

SEAFOOD RESTAURANT

LUNCH - THURSDAY SEPTEMBER 9, 2004

FRESH LIST

JUNEAU, AK HALIBUT
WASHINGTON, DEEP BAY OYSTERS
POINT JUDITH, RI SQUID
B.C., CANADA KING SALMON
KEY WEST, FLORIDA SNAPPER
GEORGES BANK, MA COD
BARRON POINT, WA OYSTERS

HIAWASSEE, GA RAINBOW TROUT
P.E.I., CANADA BLACK MUSSELS
VANCOUVER, GOLDEN MANTLE OYSTERS
BAR HARBOR, ME LOBSTER
PANAMA CITY, FL YELLOWFIN TUNA
SAN JOSE, COSTA RICA TILAPIA
WA., EAGLE ROCK OYSTERS
OREGON, KUMOMOTO OYSTERS

PUGET SOUND, WA MANILA CLAMS
SEA OF CORTEZ, MEXICO BLUE CRAB
SEEDS FERRY, NC LITTLE NECK CLAMS
BAY OF CAMPECHE, MEXICO GULF SHRIMP
GOLFITO, COSTA RICA MAHI MAHI
P.E.I., EMERALD OYSTERS
CHARLESTON, OR BAY SHRIMP
CAPE LOOKOUT, NC MAKO SHARK

GREENSBORO, AL CATFISH
N.B. CANADA, ATLANTIC SALMON
NEW BEDFORD, MA BAY SCALLOPS
GEORGES BANK, MA SEA SCALLOPS
BEAUFORT, NC SWORDFISH
OYSTERVILLE, WA WILLAPA BAY OYSTERS
GEORGES BANK, MA FLOUNDER
TOTTEN INLET, WA OYSTERS

Most Fish are Available Grilled with Lemon Butter

APPETIZERS

Pan Fried Willapa Bay Oysters with Tartar Sauce	7.80
Jumbo Prawns with Cocktail Sauce	12.95
Coconut Shrimp with Tropical Fruit Salsa and Orange Marmalade	8.80
Seared Rare Yellowfin Tuna with Asian Cucumber Salad	10.95
Steamed Manila Clams with White Wine, Garlic and Herbs	8.80
Fresh Rhode Island Calamari Deep Fried with Cocktail Sauce	9.95
Steamed Mussels in Red Curry Sauce	8.80
Crab Cake with Cole Slaw and Tartar Sauce	12.95
Gulf Shrimp Popcorn with Cajun Aioli and Cocktail Sauce	9.80
Crab and Artichoke Dip with Oregon Bay Shrimp and Pita Chips	12.95
Baked Oysters with Blue Crab and Bay Shrimp	9.70
Smoked Salmon Roulade with Garlic Crustini	10.95
Bacon Wrapped BBQ Shrimp with Roasted Corn Salsa	9.80

ON THE HALF SHELL

~ Four Oysters Served with Cocktail Sauce and Mignonette ~

Kumomoto Oysters (Netarts Bay, Oregon)	5.90
Golden Mantle Oysters (Vancouver Island, B.C.)	6.85
Emerald Cove (Vancouver Island, B.C.)	6.90
Eagle Rock (Totten Inlet, Washington)	5.85
Deep Bay Oysters (Puget Sound, Washington)	7.90
Barron Point Oysters (Orcas Island, Washington)	5.95
Small Sampler (One each of the Top Four Oysters)	6.90

~ Individual Oysters are Available for \$1.95 each ~

SOUPS AND SMALL SALADS

Roasted Corn and Seafood Chowder	Cup 3.85..Bowl 4.95
Roasted Tomato and Basil Soup	Cup 3.80..Bowl 4.90
Washington Willapa Bay Oyster Stew with Garlic Toast	6.85
Seasonal Field Greens with Bleu Cheese and Glazed Walnuts	5.90
Greek Salad with Kalamata Olives, Feta Cheese and Pepperoncini	6.75
Wedge of Iceberg with Cucumbers, Tomatoes and Bleu Cheese	4.90
Classic Caesar Salad	5.95
Spinach Salad with Spiced Pecans, Pickled Onions, Peanut Dressing	5.80

ENTRÉE SALADS

Calamari Caesar Salad <i>Traditional Caesar Topped with Fried Calamari</i>	9.60
Caribbean Spiced Tilapia Salad <i>Mixed Greens, Fried Plantain and Mango Vinaigrette</i>	8.75
Cajun Grilled Salmon Caesar Salad <i>Spicy Caesar Dressing, Jicama and Roasted Corn Salsa</i>	12.80
McCormick's Seafood Cobb Salad <i>Crab, Bay Shrimp and Bay Scallops over Iceberg</i>	13.75
Asian Chicken Salad <i>Spicy Peanut Dressing, Asian Vegetables and Crisp Wontons</i>	8.80
Seared Rare Ahi Nicoise <i>Tomato Salad, Kalamata Olives, Red Potatoes</i>	14.85
Traditional Bay Shrimp Louis <i>Cucumber, Tomato, Olives, Thousand Island Dressing</i>	12.70
Buffalo Chicken Salad <i>Shredded Iceberg with Blue Cheese Dressing</i>	8.65
Fried Oyster Salad <i>Baby Spinach, Bacon, Feta Cheese, Honey Mustard Dressing</i>	9.90

SANDWICHES

Blackened Catfish with Cajun Aioli	7.90
Oyster Po'Boy with Jalapeño and Caramelized Onion Tartar	9.85
Crab and Bay Shrimp Melt, Tomatoes, Pepperjack and Cheddar	12.90
Grilled Salmon Club Served with House Cut Potato Chips	10.65
Roasted BBQ Pork Loin with Cole Slaw	7.85
Half Pound Cheeseburger or Cajun Burger with French Fries	6.90
Blackened Chicken Quesadilla with Fresh Salsa	7.75
Lump Crab Cake on a Kaiser Roll with French Fries	13.70
Southwestern Chicken with Poblano Pepper and Pepper Jack	7.95
Crispy Cod Sandwich served on a Kaiser Roll and Tartar Sauce	8.70

SEAFOOD SPECIALTIES

A Mixed Greens Salad is Only \$1.95 with ANY Entree!

Atlantic Salmon <i>New Brunswick, Canada</i> <i>Roasted on a Cedar Plank with Northwest Berry Sauce</i>	9.60
Catfish <i>Greensboro, Alabama</i> <i>Pecan Crusted with Cabbage and Fried Green Tomatoes</i>	9.85
Oysters <i>Willapa Bay, Washington</i> <i>Pan Fried with Cole Slaw and French Fries</i>	10.90
Fish Tacos <i>Jerk Spice, Fresh Slaw, Salsa, Black Beans and Jack Cheese</i>	8.75
Yellowtail Flounder <i>Georges Bank, Massachusetts</i> <i>Pan Fried with Parmesan Crust and Lemon Caper Butter</i>	10.85
Tilapia <i>San Jose, Costa Rica</i> <i>Cashew Crusted with Hot Jamaican Rum Butter</i>	10.70
Georgia Mountain Trout <i>Hiawassee, Georgia</i> <i>Almond Crusted with Roasted Garlic Butter</i>	9.75
Southwestern Salmon Cakes <i>Pan Seared with Achiote Butter and Tomato Salsa</i>	9.60
Fish and Chips <i>Georges Bank, Massachusetts</i> <i>Cod in Sweetwater "420" Ale Batter</i>	10.95
Baked Cod <i>Georges Bank, Massachusetts</i> <i>Cod Baked and Crusted with Fresh Herb Seasoned Bread Crumbs</i>	9.70
Albacore <i>Hatteras, North Carolina</i> <i>Wasabi Crusted with Soy Butter Sauce</i>	8.95
Mako Shark <i>Cape Lookout, North Carolina</i> <i>Tequila Chipotle Marinade and Lump Crab</i>	10.80

LUNCH PASTA & ENTRÉES

Salmon Penne <i>Shiitake Mushrooms, Hazelnuts and Cream Sauce</i>	9.80
Seafood Fettuccine <i>Bay Scallops and Gulf Shrimp Tossed in Alfredo Sauce</i>	11.95
Hawaiian Tuna Stir-fry <i>with Shrimp and Tuna in Soy Ginger Glaze</i>	9.80
Fried Shrimp Platter <i>Cocktail Sauce, Fries and Cole Slaw</i>	11.85
Linguini with Blackened Chicken <i>Tossed with Sweet Peppers and Cajun Cream</i>	8.90
Chicken and Shellfish Etouffée <i>Crawfish, Shrimp, Chicken and Andouille Sausage</i>	9.85
Atlantic Salmon <i>New Brunswick, Canada</i> <i>Chipotle Barbeque Sauce and Roasted Corn Salsa</i>	9.90

JOIN US IN THE BAR FOR OUR FAMOUS
\$1.95 HAPPY HOUR MENU

4 PM - 6PM MONDAY -FRIDAY 9 PM-11PM MONDAY - THURSDAY

COLONIAL BROOKWOOD VILLAGE, BIRMINGHAM, ALABAMA *For Reservations Call 205.871.5171

WINES BY THE GLASS

Bonterra Chardonnay, Mendocino County, California '02	8.75/35
Columbia Crest Chardonnay, Grand Estate, Washington '02	6.50/26
Cartlidge & Brown Chardonnay, California '02	6.00/24
Brancott, Sav Blanc, Marlborough, New Zealand '03	8.00/32
Ch Ste. Michelle, Johannisberg Riesling, Washington '03	7/28
Fontana Candida, Frascati, Pinot Grigio, Italy '02	6.25/25
Beringer, White Zinfandel, California	6/24
Ch Ste Jean, Chardonnay, Sonoma County, California '02	8.50/34
Estancia, Pinot Grigio, California '03	8/32
A-Z Pinot Gris, Oregon '03	8/32

Beringer Founders Estate, Cab/Sauvignon, California '01	7.50/30
Ravenswood Vintners Blend Zinfandel, California '01	8.25/34
Kendall-Jackson, Grand Reserve, Cab Sav, California '01	12/48
Firesteed, Pinot Noir, Oregon '01	7.50/30
Century Cellars, Cabernet Sauvignon, California '01	6/24
Sterling, Cab/Sauvignon, Central Coast, California '02	8/32
Rosemont Estate Shiraz, Australia '02	7.50/30
Clos Du Bois Merlot, Sonoma, California '00	9.50/38
Red Diamond Merlot, Washington '00	7/28
Echelon Merlot, Central Coast, California '01	7.50/30
Cartlidge & Brown Pinot Noir, California '03	6.25/25

CHAMPAGNE / SPARKLING WINES

Mumm's Cuvee, Blanc de Noir, Napa	56
Moet Chandon, White Star NV	79
Veuve Clicquot Yellow Label NV	85
Domaine Ste Michelle Blanc de Blanc, WA	29
Mumm Napa Cuvee M, Napa Valley, California 187ml	14
Roederer Estate, Anderson Valley Brut, California	53

SAUVIGNON BLANC

Leeuwin Estate Siblings, Sav Bl/Semillion Aus '02	55
Boschendal, Stellenbosch, South Africa '03	35
Nautilus, Marlborough, New Zealand '03	41
Mulderbosch, Stellenbosch, South Africa '03	52
Simi, Sonoma County, California '02	39
Trinchero, Mary's Vineyard, Napa, California '01	60

EXCEPTIONAL WHITES

Chateau de Montfort, Vouvray, France '03	29
Reichsgraf von Kesselstatt, RK Estate Riesling, Germany '02	44
Dr Loosen "L" Riesling, Mosel Saar Ruwer, Germany '02	39
Columbia Winery, Gewurztraminer, Columbia Valley, Washington '01	26
EXP Viognier, Dunnigan Hills, California '02	35
Schloss Gobel, Gruner Veltliner, Kamptal, Austria '02	55
Caymus, Conundrum, Rutherford-Napa, California '02	60
Shooting Star, Aligote, California '03	34
Crios de Susana Balbo Rose, Mendoza, Argentina '03	36
Mar De Frades, Albarino, Rias Baixas, Spain '02	40

PINOT GRIS / GRIGIO

Pighin, Pinot Grigio, Estate Bottled, Friuli, Italy '02	40
J Vineyards, Pinot Gris, Russian River, California '03	52
Trimbach Reserve, Pinot Gris, Alsace, France '01	43
Sartori di Verona, Pinot Grigio, Veneto, Italy '02	27
Erath, Pinot Gris, Oregon '02	34

CHARDONNAY

Joseph Drouhin, Pouilly-Fuisse, Beaune, France '03	52
Chateau St Michelle, Columbia Valley, Washington '02	34
J. Lohr Riverstone, Arroyo Seco, California '02	38
Lindemans Reserve, South Australia '02	32
Mak, Coonawara, Adelaide Hills, Australia '02	46
Edna Valley Vineyards, Paragon, Edna Valley, California '02	49
Sonoma Cutrer, "The Cutrer", Russian River, California '01	75
Penfolds Thomas Hyland, South Australia '03	36
Clos Pegase, Carneros, Napa Valley, California '02	54
Cakebread Cellars, Napa Valley, California '02	82
Kendall Jackson "Vintners Reserve", California '02	31
Iron Horse, Green Valley, California '00	63
Jordan, Russian River, California '01	73
Clos Du Bois Reserve, Alexander Valley, California '02	45
Chalone Estate, Monterey, California '01	78
Landmark Vineyards, Overlook Vineyard, California '01	62
Hess Collection, Napa Valley, California '02	60
Sterling Vineyards, Winery Lake, Carneros, California '02	65
Chalk Hill, Sonoma County, California '00	85

CHEF'S WINE SELECTION FOR SEPTEMBER

WINES FROM CARTLIDGE & BROWN CALIFORNIA

CHARDONNAY '02	\$6.00/24
PINOT NOIR '03	\$6.25/25
CABERNET '02	\$6.50/26

PINOT NOIR / GAMAY

Tori Mor, Seven Springs, Polk County, Oregon '01	92
Beringer, North Coast, California '01	50
Crosspoint, Monterey County, California '01	29
Patricia Green Estate, Yamhill County, Oregon '02	70
Bethel Heights, Willamette Valley, Oregon '02	40
Belles Soeurs, Willamette Valley, Oregon '01	95
Le Crema, Sonoma Coast, California '02	38
Louis Jadot, Beaujolais Villages, France '02	32
Etude, Carneros, Napa, California '00	98

EXCEPTIONAL REDS

Villa Banfi Chianti Classico Reserva, Tuscany, Italy '00	46
Antinori Santa Christina, Sangiovese, Antinori, Italy '02	35
Paul Jaboulet, "Parallele 45", Cotes Du Rhone, France '01	32
Marques de Arienzo, Rioja, Reserva, Spain '99	44
Jade Mountain, Mourvedre, Contra Costa County, Napa '02	52
Luna Vineyards, Sangiovese, Napa Valley, California '01	59

SYRAH / SHIRAZ / BLENDS

d'Arenburg Original Shiraz Grenache, Australia '01	49
Stags' Leap, Petite Syrah, Napa Valley, California '00	81
Hope Shiraz, Hunter Valley, Australia '02	35
Wolf Blass Shiraz, South Australia '01	38
Columbia Winery, Columbia Valley, Washington '00	42
Gloria Ferrer, Carneros, California '00	57
Valley of the Moon, Sonoma County, California '00	45

ZINFANDEL

Ridge, "Three Valleys" Sonoma County, California '02	52
Ravenswood "Old Vine", Sonoma County, California	41
Montevino, Napa County, California '00	24
Renwood, Sierra Series, California '02	28

MERLOT

Canoe Ridge, Columbia Valley, Washington '01	63
Silverado, Napa Valley, California '00	59
J Lohr, "Los Osos", Paso Robles, California '01	42
St. Francis, Sonoma, California '00	65
Stonestreet, Sonoma County, California '00	60
St Supery, Napa Valley, California '01	53
Ferrari-Carano, Sonoma County, California '00	67
Charles Krug, Napa Valley, California '00	56
Francis Coppola Diamond Series, Napa, California '02	44

CABERNET SAUVIGNON AND BLENDS

Dynamite, North Coast, Sonoma, California '01	54
Beringer "Knights Valley", Napa Valley, California '00	72
Benziger, Sonoma County, California '00	50
Penfolds Bin 389 Cab/Shiraz, South Australia, '01	61
Chateau Larose-Trintaudon, Bordeaux, France, 99	45
Mak, Coonawarra, Snowy River Blend, Australia '01	49
Chateau Ste. Michelle, Columbia Valley, Washington '01	44
Newton Claret, Napa Valley, California '00	62
Jordan, Sonoma County, California '00	95
Hess Estate, Napa Valley, California '01	56
Laurel Glen, Counterpoint, Sonoma, California '02	66
B.V. Coastal Estate, Private Cellars, California '01	36
Robert Mondavi, Napa Valley, California '00	55
Rustenburg, "John X", Meritage, South Africa '01	70
Kuleto Estate, Napa Valley, California '01	110

MANAGER'S PRIVATE SELECTION

CAYMUS VINEYARDS, CAB SAUVIGNON, NAPA VALLEY '01	\$149
CHALK HILL, CAB SAUVIGNON, SONOMA COUNTY '00	\$120
SILVER OAK, CAB SAUVIGNON, ALEXANDER VALLEY '00	\$132